REFRIGERATORS

ANGELO PO
1922

ZENITH
PLANET

ZENITH: this range is constructed throughout using AISI 304 stainless steel and boasts an obstruction free interior with **smooth press-formed** side walls and exquisite finishing. This results in not only stunning aesthetics but also facilitates quicker and more effective cleaning. **HACCP-TOP LCD display electronic circuit board** LCD display allows the user to ensure perfect food refrigeration. Constant monitoring of the internal temperature and detection of malfunctions (visual and acoustic signalling of HACCP ALARMS) guarantees that safety and good storage practices are a given. The refrigeration system with **external evaporator** means increased storage capacity.

PLANET: modern design, with rounded lines and integral door handle. **External evaporator**, rounded inside corners and press-formed bottom. “Intelligent” automatic defrosting is only carried out if the evaporator is covered in ice, meaning energy and cost savings to the user. **Electronic circuit board** with visual and acoustic signalling of HACCP alarms. ***Hyper Cold***: a new function providing very fast cooling in a short time. ***Energy Saving System***: generates considerable energy saving.

MOON: **extensive range offering outstanding performance**, featuring extra-thick wall insulation for lower operating costs and impressive reliability.

400 LITRES: professional refrigerators for **where space is an issue**. The refrigeration system is designed to guarantee uniform temperature distribution and deliver optimum performance.

Roll In Refrigerators for trolleys: available in single door or pass-through version, built using AISI 304 stainless steel panels.

ZENITH

The refrigerators which have revolutionised the concept of cold storage

Produced with leading-edge technologies, they guarantee outstanding performance and unbeatable food safety.

ZENITH refrigerators have **no shelf or container hanging accessories in the interior.**

The press-formed internal sides in AISI 304 stainless steel throughout makes cleaning much quicker and more effective. The 20 shelf and container support positions, integral to the die-formed side walls, allow exceptional flexibility when using the appliance with no added expenditure for additional internal parts.

External evaporator

The fan-assisted refrigeration system with external evaporator generates increased storage capacity. The removal of the evaporator from the interior, together with the rounded corners, press-formed base, drain outlet (positive compartments) and press-formed internal walls ensure excellent hygiene levels.

HACCP-TOP LCD display electronic circuit board

Constant management and control of temperatures with visual and acoustic alarms to indicate any malfunctions.

ANGELO PO

ZE150
ZE70
TS01

ZENITH: HACCP-TOP electronic circuit board LCD display

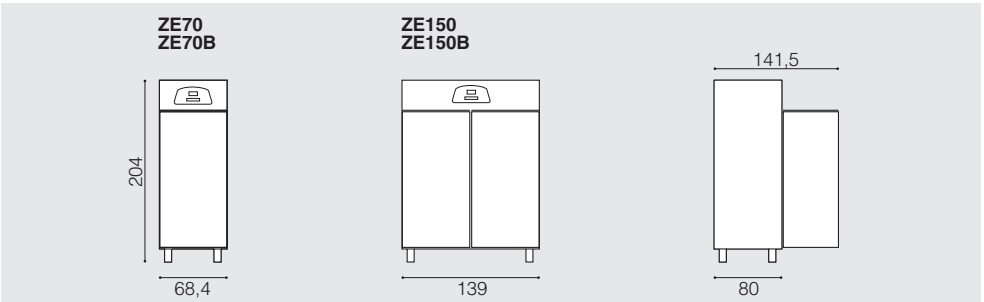
The alphanumeric information available in five-language libraries can be visualised on a LCD display with 2 lines on 16 columns. This facilitates a highly intuitive and responsive control system for simple use of the appliance. The circuit board control functions allow: • constant control of the internal temperature and continuous monitoring of any operating anomalies, signalling any significant variation in the set temperature or any loss of power. Warning of these events is provided by means of visual and acoustic alarms. • In the event that the interior probe should fail, the appliance continues to operate on the basis of the average compressor operation times prior to the malfunction. • 20 programs preset with ideal temperature and relative humidity values for the storage of specific foods. However, the user can still vary both the operating temperature and the relative humidity from 60 to 90% in manual mode. • Control of magnetic door-light microswitch.

“ZENITH” range technical features:

• One-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation at a thickness of 75 mm. The door is easily reversible even after installation, equipped with a self-closing system which is activated when opened to less than 90°; • key-operated lock, easily removable magnetic gasket. Full-height AISI 304 stainless steel handle integral within the door; • magnetic door-light microswitch incorporated in door structure; • fan-assisted refrigeration system, monobloc refrigeration unit with external evaporator; • temperatures ranges are -2°÷ +8°C for refrigerator models and -24°÷ -12°C for freezer models (…**B**); tropicalisation class + 43°C; • “intelligent” automatic defrosting by hot gas only triggered if necessary: defrosting is performed if the evaporator is covered in ice, meaning fewer defrosting cycles than with the conventional timed system; • automatic condensation evaporation system; • standard outfit three GN 2/1 plastic-coated shelves per section; • adjustable-height AISI 304 stainless steel feet.

ZENITH mod.	cm	lt.	°C	°C	W	kW
ZE70	68,4x80x204	700	-2÷+8	+43	429	0,60
ZE70B			-24÷-12		752	1,00
ZE150	139x80x204	1500	-2÷+8		566	0,80
ZE150B			-24÷-12		1477	1,80

Refrigerant fluid: R404A



PLANET

The **PLANET** range of refrigerators stands out for technological innovation, design and styling, combined with outstanding performance which generates unbeatable reliability.
The choice of materials and extra-thick insulation guarantee longer component lifetime and impressive energy saving.

Unbeatable Reliability: the one-piece structure in AISI 304 stainless steel with CFC-free expanded polyurethane insulation 75 mm thick minimises heat exchange with the external environment, ensuring excellent food storage. This means less stress on the functioning parts and generates an impressive energy saving.

Hygiene: the interior with rounded corners, press-formed base with drain outlet (positive compartments) and removable AISI 304 stainless steel shelf hanger system facilitate cleaning.

Quality Cold Storage: the fan-assisted refrigeration system with external evaporator generates increased storage capacity. “Intelligent” automatic hot gas defrosting, which is only carried out if the evaporator is covered in ice.

Hyper Cold: new function providing very fast cooling in a short time. The product’s “ideal” storage temperature is reached exceptionally quickly when foods with a high thermal load are placed inside the appliance.

Energy Saving System: new system which generates large energy savings by exploiting the constant temperature inside the appliance. In the event of prolonged operation with the door closed, this system is triggered fully automatically to achieve major energy savings.

ANGELO PO

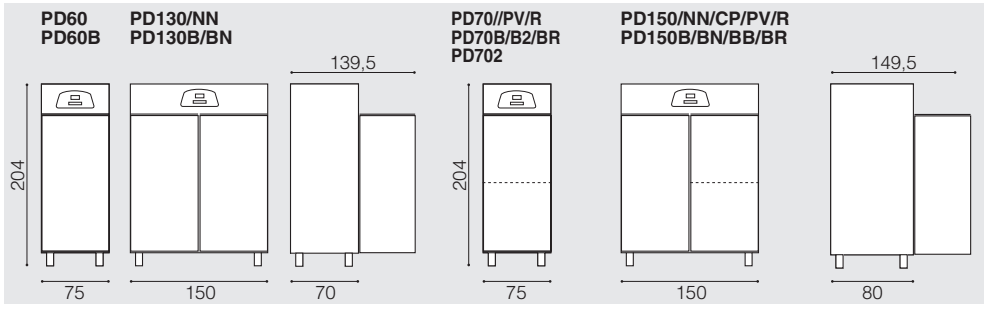
PD150
PD70
PD702

“PLANET” range technical features

• One-piece structure entirely in AISI 304 stainless steel; • door easily reversible after installation, equipped with a self-closing system activated when opened to less than 90°; full-height, convenient-grip stainless steel handle integral in door; • key-operated lock and door light as standard; digital control panel with electronic circuit board; • models PD130NN, PD130BN, PD150NN, PD150BN, PD150BB and PD150CP have two separate sections cooled by two separate motor units, giving highly flexible use and guaranteed operation over time; • fan-assisted refrigeration system, monobloc refrigeration unit with external evaporator; • the operating temperatures are -2°÷ +8°C for refrigerator models, -6°÷ +6°C for fish storage models (..**CP**), -24°÷ -12°C for freezer models (..**B**); 0÷ +10°C for models with glass door (..**PV**); • the entire range is designed for optimal performance even at a room temperature of +43°C; • automatic “intelligent” hot gas defrosting only performed if the evaporator is covered in ice; • automatic evaporation of condense drain; • adjustable-height AISI 304 stainless steel feet; • available version 70 cm depth (..60.. / ..130..); • the 4 “..**R**” basic models are prefitted for connection to a remote refrigeration unit.

PLANET mod.						
	cm	lt.	°C	°C	W	kW
PD60	75x70x204	600	-2÷+8	+43	429	0,60
PD60B			-24÷-12		752	1,00
PD130	150x70x204	1300	-2÷+8		566	0,80
PD130NN			-2÷+8;-2÷+8		429+429	1,20
PD130B			-24÷-12		1477	1,80
PD130BN			-24÷-12;-2÷+8		752+429	1,60
PD70	75x80x204	700	-2÷+8	+43	429	0,60
PD702			-2÷+8		429	0,60
PD70B			-24÷-12		752	1,00
PD70B2			-24÷-12		752	1,04
PD70PV			0÷+10	+32	429	0,65
PD150	150x80x204	1500	-2÷+8	+43	566	0,80
PD150NN			-2÷+8;-2÷+8		429+429	1,20
PD150B			-24÷-12		1477	1,80
PD150BN			-24÷-12;-2÷+8		752+429	1,60
PD150BB			-24÷-12;-24÷-12		752+752	2,00
PD150CP			-6÷+6;+2÷+8		429+429	1,20
PD150PV			0÷+10	+32	566	0,90
PD70R	75x80x204	700	-2÷+8	+43	566*	0,06 / 0,40
PD70BR			-24÷-12		798*	0,07 / 0,50
PD150R	150x80x204	1500	-2÷+8		862*	0,10 / 0,50
PD150BR			-24÷-12		1611*	0,12 / 0,90

*= Refrigeranting capacity of the suitable GR... cooling unit
Refrigerant fluid: R404A



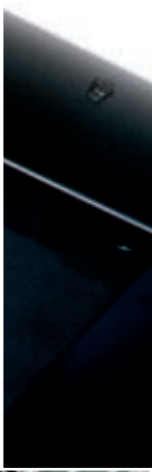
MOON

The extensive **MOON** range of refrigerators is designed to satisfy the many and varied needs of the modern user. The various models allow users to choose an appliance tailored to their needs in terms of performance, operating modes and equipment. The models 73,5 cm deep are designed to meet specific space requirements while still providing all the *performance* of the refrigerators with depth GN 2/1.

Outstanding performance and energy saving: the extra-high thickness (75 mm) of CFC-free expanded polyurethane insulation and exceptional performance guarantee excellent food conservation. The stress on the functioning parts and mechanical components is reduced giving a longer working life and impressive energy savings. The entire range is designed to guarantee normal performance even at a room temperature of +43°C.

Cleaning: the rounded inside corners, the press-formed base with drain outlet (positive compartments) and the removable AISI 304 stainless steel shelf hanger system facilitate cleaning of the interior, providing unbeatable hygiene.

Uniform Refrigeration: the fan-assisted refrigeration system ensures uniform distribution throughout the interior. Defrosting and evaporation of condensation are automatic. The control panel is fitted with a digital thermometer-thermostat which facilitates maximum precision when setting and reading the interior temperature.



ANGELO PO

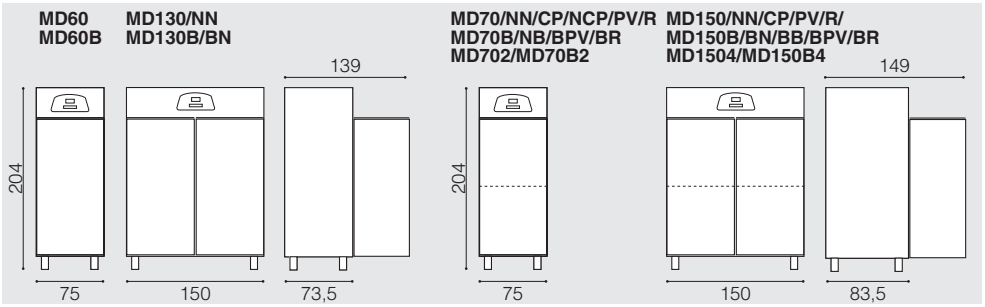
MD1504
MD70PV
MD70NB

“MOON” range technical features

• One-piece structure entirely in AISI 304 stainless steel; • door reversible even after installation, equipped with a self-closing system activated when opened to less than 90°. Full-height AISI 304 stainless steel handle integral in door; • key-operated lock and door lighting as standard; • control panel with digital thermometer-thermostat; • easily removable stainless steel rack bars; • height-adjustable feet; • the MD130NN, MD130BN, MD70NN, MD70NCP, MD150NN, MD150BN, MD150BB and MD150NCP models have two separate sections refrigerated by 2 independent motor units, for outstanding operating flexibility; • fan-assisted refrigeration system; • the operating temperatures are -2°÷ +8°C for positive temperature models, -6°÷ +6°C for fish storage models (..**CP**), -22°÷ -15°C for freezer models (..**B**); 0÷ +10°C / -20°÷ -10°C for models with glass door (..**PV**); • automatic electric defrosting for both refrigerator and freezer models. • automatic evaporation of condense drain; • available version 73,5 cm depth (..60.. / ..130..); • the 4 “..**R**” basic models are prefitted for connection to a remote refrigeration unit.

MOON mod.						
	cm	lt.	°C	°C	W	kW
MD60	75x73,5x204	600	-2÷+8	+43	351	0,45
MD60B			-22÷-15		654	0,70
MD130	150x73,5x204	1300	-2÷+8		582	0,65
MD130NN			-2÷+8;-2÷+8		351+351	0,90
MD130B			-22÷-15		1140	1,10
MD130BN			-22÷-15;-2÷+8		654+351	1,15
MD70	75x83,5x204	700	-2÷+8	+43	351	0,45
MD702			-2÷+8		351	0,45
MD70NN			-2÷+8;-2÷+8		351+351	0,90
MD70NB			-2÷+8;-22÷-15		351+654	1,15
MD70B			-22÷-15		654	0,70
MD70B2			-22÷-15		654	0,72
MD70NCP			-6÷+6;-2÷+8		351+351	0,90
MD70CP			-6÷+6		582	0,65
MD70PV			0÷+10	+32	351	0,49
MD70BPV			-20÷-10		654	0,85
MD150	150x83,5x204	1500	-2÷+8	+43	582	0,65
MD1504			-2÷+8		582	0,65
MD150NN			-2÷+8;-2÷+8		351+351	0,90
MD150B			-22÷-15		1140	1,10
MD150B4			-22÷-15		1140	1,10
MD150BN			-22÷-15;-2÷+8		654+351	1,15
MD150BB			-22÷-15;-22÷-15		654+654	1,40
MD150CP			-6÷+6;+2÷+8		351+582	1,10
MD150PV			0÷+10	+32	582	0,80
MD150BPV			-20÷-10		1477	1,55
MD70R	75x83,5x204	700	-2÷+8	+43	566*	0,06 / 0,40
MD70BR			-22÷-15		798*	0,06 / 0,46
MD150R	150x83,5x204	1500	-2÷+8		862*	0,14 / 0,55
MD150BR			-22÷-15		1611*	0,14 / 0,80

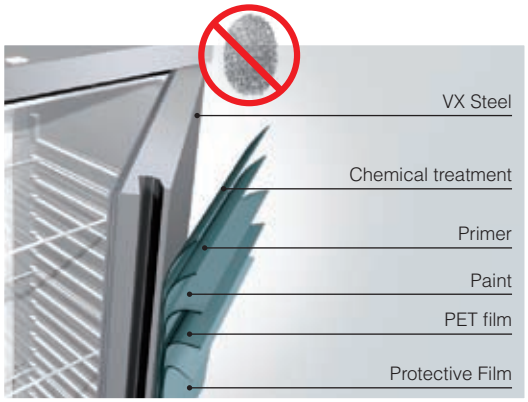
*= Refrigeranting capacity of the suitable GR... cooling unit
Refrigerant fluid: R404A



400 Litre Refrigerators

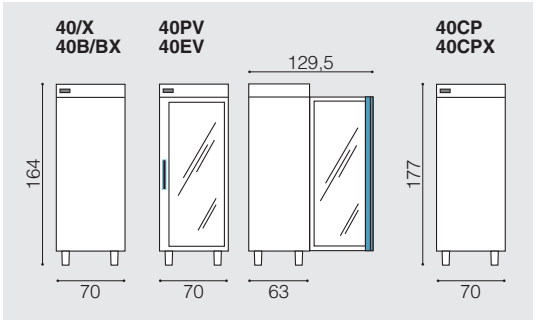
The range of 400 litre refrigerators has been created with the operators' latest needs in mind: professional refrigerators of compact size, ensuring the most effective use of the space available and impeccable refrigeration. Also ideal as backup refrigerators for use when food storage needs become critical, they are as convenient as they are functional and comply with health and safety regulations. Their construction is compliant with the CE standards and in line with the strictest environmental regulations: the utilized refrigerant fluid is R404A (models 40, 40X and 40PV R134a), while the polyurethane insulation is injected without using CFC. The one-piece internal structure speeds up the cleaning process.

Angelo Po WINE RACK diplay unit 40EV: functional and always convenient for effective display and unrivaled refrigeration.
The model of wine rack diplay unit 40EV has been developed in response to the need for correct refrigeration and effective display of wines. Convenient, functional and compliant with health and safety regulations, it carries CE certification and is in line with the strictest environmental regulations (use of R134a; CFC-free polyurethane injection).



VX - PET Steel

400 lt mod.	cm	lt.	nr.		°C	°C	W	kW
40	70x63x164	400		VX-PET	+2÷+10	+32	254	0,25
40B					-20÷-10		350	0,40
40CP	70x63x177				-2÷+8		343	0,41
40PV	70x63x164				+2÷+10		225	0,30
40X				stainless steel AISI 304	+2÷+10		225	0,25
40BX					-20÷-10		350	0,40
40CPX	70x63x177				-2÷+8		343	0,41
40EV	70x63x164	400	90x1 lt	VX-PET	+2÷+10	+25	225	0,27



"400LT" range features

• External one - piece structure made of **AISI 304 stainless steel** (mod. ..X) **or** in the innovative **Vx - Pet anti - fingerprint** steel. • Internal one - piece structure in PS thermoformed plastic. • Pressed runners for EN 60x40 cm grids and containers (or submultiples); 17 positions with 6 cm steps full - height integrated door handle incorporated in the PVC door profile on the 40PV version with glass door. • Standard neon lighting in the preservation chamber on the 40PV version with glass door. • Temperature ranges: +2÷ +10°C in positive temperature versions (**40**/..**X**/..**PV**); -20÷ -10°C in negative temperature versions (..**B**/..**BX**); -2÷ +8°C in fish storage versions (..**CP**/..**CPX**) • 40, 40X and 40PV versions with ventilated refrigeration system and *Roll - Bond* evaporator. • Automatic air defrosting with compressor stop. 40B and 40BX versions with static cooling system and 4 evaporating grids. Manual air defrosting. 40CP and 40CPX versions with ventilated refrigeration system with finned core evaporator and *Good Air* system: the air circulation is not direct onto foodstuffs, thus preventing their dehumidification. Automatic defrosting with heating elements. • Automatic evaporation of condense drain on versions with *Roll - Bond* evaporator. • Included in supply: with 40, 40X, 40PV versions, three EN 60x40 cm plastic - coated grids and one 60x28 cm plastic - coated grid; with 40B and 40BX versions, 4 evaporating grids; with 40CP and 40CPX versions, 4 53x45x20 h cm containers and one GN 53x32,5x15 h cm container with perforated false bottom.

40EV: • external one - piece structure made of the innovative **Vx - Pet anti - fingerprint** steel. • Internal one - piece structure in black ABS thermoformed plastic Injected CfC - free polyurethane insulation. • Pressed runners. Tempered crystal door. • Handle incorporated into the PVC door profile. Standard lock and lighting. • Capacity: **90 1Lt bottles** placed horizontally. • Temperature range: +2÷ +10°C. • Static cooling system with *Roll - Bond* evaporator. • Automatic air defrosting with compressor stop. • Automatic evaporation of condense drain • Supplied with **5 wooden trays** supporting the horizontal bottles.

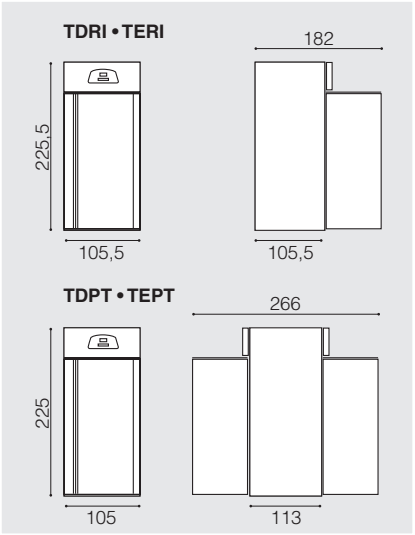
Refrigerators for trolleys

Range of refrigerators suitable for trolleys, with 2 models: single door and pass-through.

• Structure constructed from AISI 304 stainless steel panels 70 mm thick, with floor in AISI 304 stainless steel 2 mm thick.
• Door fitted with self-closing system and key-operated lock.
• Door clearance 700x1815 mm, interior working depth 880 mm.
• Control panel with **HACCP-TOP LCD display** electronic circuit board for **TERI** and **TEPT** models: 2 line, 16 column LCD display for operating data; visual and acoustic signalling of HACCP ALARMS; HACCP History; multilingual library.
• Control panel with electronic circuit board for **TDRI** and **TDPT** models: ***Hyper Cold***, new function allowing rapid cooling of the food inside the appliance in a very short time. ***Energy Saving System***: new system which generates large energy savings by exploiting the constant temperature inside the appliance.
• Automatic condensation evaporation and defrosting.

mod.						
	cm	lt.	°C	°C	W	kW
TDRI	105,5x105,5x225,5	1520	+2÷+10	+43	566	0,80
TERI			+2÷+10			
TDPT	105x113x225		+2÷+10			
TEPT			+2÷+10			

Refrigerant fluid: R404A



Modularity of accessories and refrigerators

mod.	TS01	TSP	ST02	GP21/ GP21B/ G785X	GP70	GP6040/ GP6028/ GPF	G610X	GPR/ GPR70	GC80X	BP21	BGN11P	B40CP/ B40GNP	C151	CGPS/ CGX/ CGX70/	FF40CPP FF40GNP	TL40	MFPS14	KRPRVX	KRP40	PPRX140	PRX40	KPAF	GR65TN4/ GR65BT/ GR140TN4/ GR135BT	KCGR	CFP
ZENITH																										
ZE70/B	•			•					•	•	•		•					•		•		•				
ZE150/B	•			•					•	•	•		•					•		•						
PLANET prof. 70 cm																										
PD60/B		•			•								•	CGX70				•		•		•				
PD130/B		•			•			GPR70			•		•	CGX70				•		•						
PD130NN/BN		•			•						•		•	CGX70				•		•						
PLANET prof. 80 cm																										
PD70/2/B/B2		•		•					•	•	•		•	CGPS/CGX			•	•		•		•				
PD70PV		•		•					•	•	•		•	CGPS/CGX			•	•		•						
PD150/B/CP		•		•				GPR	•	•	•		•	CGPS/CGX			•	•		•						
PD150NN/BN/BB		•		•					•	•	•		•	CGPS/CGX			•	•		•						
PD150PV		•		•				GPR	•	•	•		•	CGPS/CGX			•	•		•						
PD70R		•		•					•	•	•		•	CGPS/CGX			•	•		•		•	GR65TN4	•		
PD70BR		•		•					•	•	•		•	CGPS/CGX			•	•		•		•	GR65BT	•		
PD150R		•		•				GPR	•	•	•		•	CGPS/CGX			•	•		•			GR140TN4	•		
PD150BR		•		•				GPR	•	•	•		•	CGPS/CGX			•	•		•			GR135BT	•		
MOON prof. 73,5 cm																										
MD60/B			•		•								•	CGX70				•		•		•				
MD130/B			•		•			GPR70			•		•	CGX70				•		•						
MD130NN/BN			•		•						•		•	CGX70				•		•						
MOON prof. 83,5 cm																										
MD70/2/B/B2			•	•					•	•	•		•	CGPS/CGX			•	•		•		•				
MD70NN/NB/ NCP/CP			•	•					•	•	•		•	CGX				•		•		•				
MD70PV/BPV			•	•					•	•	•		•	CGPS/CGX			•	•		•						
MD150/B/4			•	•				GPR	•	•	•		•	CGPS/CGX			•	•		•						
MD150NN/BN/ BB/NCP			•	•					•	•	•		•	CGPS/CGX			•	•		•						
MD150PV/BPV			•	•				GPR	•	•	•		•	CGPS/CGX			•	•		•						
MD70R			•	•					•	•	•		•	CGPS/CGX			•	•		•		•	GR65TN4	•		
MD70BR			•	•					•	•	•		•	CGPS/CGX			•	•		•		•	GR65BT	•		
MD150R			•	•				GPR	•	•	•		•	CGPS/CGX			•	•		•			GR140TN4	•		
MD150BR			•	•				GPR	•	•	•		•	CGPS/CGX			•	•		•			GR135BT	•		
400 lt.																										
40/PV/X			•			•	•					B40GNP			FF40GNP				•		• NO ..PV					
40B/BX			•									B40GNP			FF40GNP				•		•					
40EV			•		•	•										•			•		•					
40CP/CPX			•			•	•					B40CP			FF40CPP				•		•					
ROLL-IN																										
TDRI		•																								•
TDPT		•																								•
TERI	•																									•
TEPT	•																									•

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Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2

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In line with policy to continually improve its products Angelo Po Grandi Cucine reserves the right to change specifications and design without notice.

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